KIESELMANN K-VESSELMIX Mixing in the best form

The KIESELMANN K-Vesselmix system stands for **efficient mixing** of liquids such as syrups and flavours **without any stirring**.

In addition to the greatest possible safety (UVV) due to function without moving parts in the container, it offers a number of advantages:

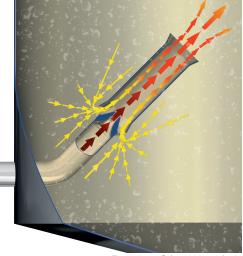
Instead of an agitator, the nozzle is welded into the tank wall in the lower area of the tank or is fitted into position by means of a flange. The product to be mixed is fed in from the outside by means of a frequency-controlled pump. This allows a wide variety of tank fillings to be mixed reliably.

In the nozzle, which is based on the Venturi principle, a suction is created which leads to extremely efficient mixing of the two media in horizontal and vertical direction. Depending on the product, the mixing time, e.g. water as the initial medium, is only 30 minutes.

The KIESELMANN K-Vesselmix nozzle is made of solid material and is e-polished. It is one-piece and completely maintenance-free. For cleaning, the nozzle is simply integrated into the CIP circuit of the tank. In this way, it meets the highest hygiene standards.

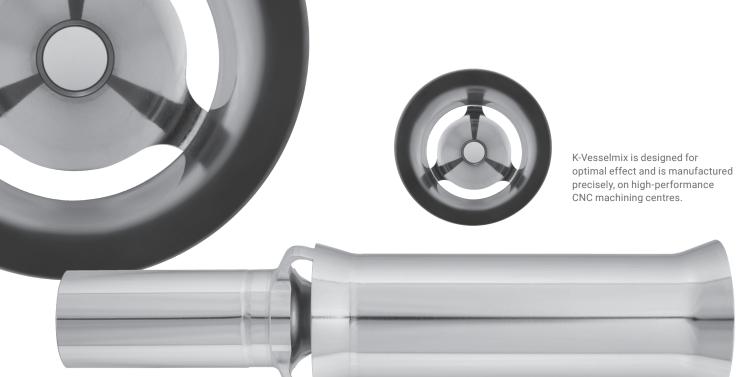


CIP system for syrup room



Function of the K-Vesselmix





TECHNICAL DATA

Nominal widths	DN 32 / 50 / 65 / 80
Materials	1.4307 / AISI 304L 1.4404 / AISI 316L Others on request
Connection	Welding
Surface in contact with product	Ra ≤ 0,8 µm Weld area Ra ≤ 1,6 µm Completely e-polished

ADVANTAGES

- > Cost-effective mixer
- > Low operating costs
- > Maintenance-free
- > No moving parts in the tank
- > Low space requirement in the tank



WE ARE HAPPY TO ADVISE YOU For example, for the exact design

depending on the media used and positioning in your tank.

KIESELMANN SALES +49 7043 371-0 sales@kieselmann.de



The K-Vesselmix system, with just a few components to create the perfect mixer.

